

Bortolotti Valdobbiadene Prosecco Superiore Extra Dry `47` N.V.



Region

The Prosecco DOC covers the north-east of Italy and entire regions of Veneto and Friuli with warm and moderately continental climate. The grapes are mostly grown on the flat plain though the DOCG covers the hillier area allowing grapes to have a slower ripening period creating wines of higher acidity and more intense fruit. Glera is the Prosecco grape but the style can range from Brut Nature to Demi-Sec and Frizzante to Spumante.

Producer

Founded by Umberto Bortolotti in 1947, this family owned Prosecco business is situated in the town of Valdobbiadene, at the heart of the region. Bortolotti are considered one of the pioneers of Prosecco responsible for the fame of today's premium sparkling Prosecco's; Conegliano and Valdobbiadene Prosecco Superiore DOCG. The family were also co-founders of the Brotherhood of Prosecco in 1946 and the Producer's Consortium in 1962. Cantine Umberto Bortolotti is run today by Umberto's son Bruno and grandson Daniele who continue to push the boundaries for quality, isolating the best vineyard sites to create the single vineyard 'Rive' wines each with a distinct identity.

Tasting Notes

Bortolotti are an established family winery who have been crafting top prosecco wines from grapes sourced exclusively from steep hillside vineyards within Valdobbiadene. This is a classic Italian sparkling wine made from the Glera grape with the small addition of 10% Pinot Bianco. It is a beautiful light straw yellow in colour with a nose of floral and citrus notes. The palate is fresh and fragrant with a delicate mousse and a crisp citrus finish.

Food

An elegant dry aperitif, it goes well with light fish dishes, shellfish or with canapés.

Technical Information

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| Country | Italy |
| Region | Italy - Prosecco |
| Grape(s) | Glera (100%) |
| Type | Sparkling |
| Style | Fizz |
| Oaked Style | Unoaked |
| Body Style | Medium bodied |
| Sustainable | Yes-certified sustainable |

| | |
|---------------------------|------------------------|
| Dry/Sweet Style | Off dry |
| Alcohol Content | 11.5% |
| Closure Style | Cork |
| Organic/Biodynamic | No |
| Allergens | Milk: No |
| | Egg: No |
| Vegetarian/Vegan | Vegetarian: Yes |
| | Vegan: Yes |



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